



Main Menu

NIBBLES WHILE YOU WAIT

EDAMAME	9	ROSE HARISSA HOUMOUS	9
Shichimi Seasoning v ve		Grilled Flatbread v ve	
HALLOUMI POPCORN	9.5	GUACAMOLE	9
Truffle Honey v		Pico De Gallo, Crispy Blue Corn Chips v ve	

SMALL PLATES

CHICKEN YAKITORI	14	SEABASS COCONUT CURRY	24
Habanero Chilli & Sesame		Pak Choi, Pickled Cucumber, Crispy Chilli Dressing	
SLIDERS	13	COCONUT CURRY	16
Deluxe Beef Patty, Monterey Jack Cheese, Dill Pickle, Onions, Burger Sauce, Sesame Brioche Bun		Roasted Butternut Squash, Pickled Cucumber, Crispy Chilli Dressing v ve	
CHICKEN KATSU	19	CREAMY TRUFFLE LINGUINE	18
Crispy Golden Chicken, Coconut Katsu Sauce, Thai Som Tam Slaw		Gran Moravia Cheese v	
KO-RICAN SALMON	22	DAN DAN NOODLES	12.5
Thai Chimmi Churri, Grilled Corn, Mango Pico De Gallo, Crunchy Blue Corn Tostadas		Red Chilli, Spring Onions v ve	

Please make your server aware of any allergies or intolerances.
All tables subject to discretionary service charge of 12.5%.

SUSHI

URAMAKI | 5 OR 10 PIECES

PRAWN TEMPURA 10 | 15

Crispy Shrimp, Avocado,
Cucumber, Sriracha, Tahini

DYNAMITE 10 | 15

Yellowfin Tuna,
Gochujang, Togarashi,
Spring Onion, Habanero,
Chilli & Sesame Dressing

LITTLE MANDARIN 10 | 15

Seven Spice Duck, Spring
Onion, Mandarin Hoi Sin,
Crispy Onion

KATSU CHICKEN 10 | 15

Crispy Chicken, Togarashi,
Cucumber, Katsu Aioli

ENOKI MUSHROOM 10 | 15

Wakame, Avocado,
Tempura Enoki
Mushrooms, Black
Garlic Dressing v ve

OMAKASE

Omakase is the japanese
tradition of letting the chef
choose your food. Let our chefs
use their creative freedom.

15 PIECES £42 | 30 PIECES £62

SIDES

KYOTO FRIES 6.5

Szechuan, Nori & Sesame
Seasoning, Yuzu Mayo v ve

SUSHI RICE 6

Furikake Seasoning v ve

STEAMED PAK CHOI 7

Miso & Sesame
Dressing v ve

DESSERTS

WARM BISCOFF 11

CHURRO CHEESECAKE

Dulce De Leche, Cinnamon
Sugar, Sweet Vanilla Cream,
Biscoff Crumb

STICKY TOFFEE PUDDING 9

Miso & Kaffir Lime
Toffee Caramel, Vanilla
Ice Cream v

ROASTED PINEAPPLE & 9.5

COCONUT PANNA COTTA

Sweet Mango &
Passionfruit v ve

SELECTION OF ICE 6

CREAMS & SORBETS v ve

All dishes compliment each other with an emphasis on grazing or sharing.
We recommend 2-3 dishes per person or let your server recommend their favourites.

v vegetarian ve vegan